

## ABSTRACT of CITATION /

### PRODUCTION OF SOFT RICE CONFECTIONARIES

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#### Abstract of JP3201948

**PURPOSE:**To obtain the subject soft rice confectionaries having a high puffing ratio by rolling and forming a specified gelatinized glutinous rice cake dough while keeping it at  $\geq$  a specified temperature and subsequently drying and baking the formed dough. **CONSTITUTION:**An emulsifier and fats and oils are preferably added to a glutinous rice cake dough prepared by gelatinizing glutinous rice in which the amylose content is controlled to 1-4wt.% based on the total starch and the resultant mixture is rolled and formed while being kept at  $\geq 35$  deg.C. The formed dough is subsequently dried and baked, thus obtaining the objective rice confectionaries.

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